

DINNERLY



Tuscan Rosemary CHICKEN

with Parmesan Potatoes & Broccoli



30-40min



2 Servings

As President of the Crispy Potatoes Club, we declare these Parmesan potatoes a dinnertime treasure. They're served with juicy rosemary chicken and charred broccoli for a roundtrip to flavortown. We've got you covered!

WHAT WE SEND

- 1 russet potato
- ¼ oz fresh rosemary
- garlic
- 4 oz broccoli
- ¾ oz piece Parmesan ⁷
- ½ lb pkg boneless, skinless chicken breasts
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- rimmed baking sheet
- microplane or grater
- medium skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 610kcal, Fat 34g, Carbs 47g, Proteins 32g



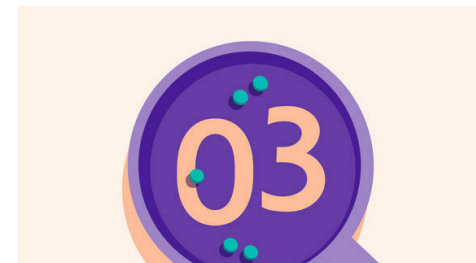
1. Roast potatoes

Preheat oven to 450°F with a rack in the center. Scrub **potato**, quarter, then cut into ½-inch wedges. Transfer potatoes to one half of a rimmed baking sheet. Toss with **1 tablespoon oil** and **a generous pinch each of salt and pepper**. Roast on lower rack just until tender, about 15 minutes (potatoes will finish cooking in step 4).



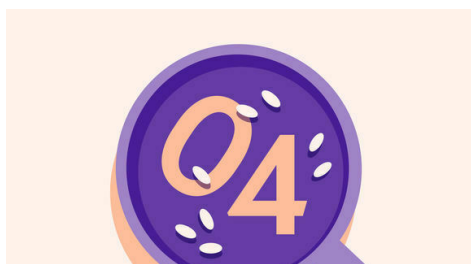
2. Prep ingredients

Meanwhile, pick and finely chop **2 teaspoons rosemary leaves**. Finely chop **2 teaspoons garlic**. Trim ends from **broccoli**; cut crowns into 1-inch florets. Finely grate **Parmesan**. In a small bowl, combine **chopped rosemary, 1 teaspoon chopped garlic, and 2 teaspoons oil**; set aside for step 4. Pat **chicken** dry, then pound to ½-inch thickness; season with **salt and pepper**.



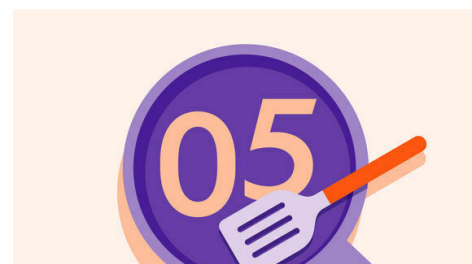
3. Roast veggies

Once tender, flip **potatoes** and sprinkle all over with **Parmesan**. Transfer **broccoli** to open side of baking sheet, then drizzle with **1 tablespoon oil**; season with **a generous pinch each of salt and pepper**. Roast on lower oven rack until broccoli is tender and potatoes are crisp, 10–12 minutes.



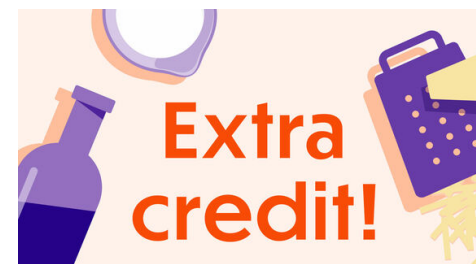
4. Cook chicken

While veggies roast, rub **garlic-rosemary mixture** all over **chicken**. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3–4 minutes per side. Transfer to plates and cover to keep warm.



5. Make sauce & serve

Drain **all but 1 teaspoon oil** from skillet. Add **remaining garlic** and cook over medium-high heat until sizzling, about 30 seconds. Add **broth concentrate** and **¼ cup water**; simmer until slightly reduced, about 3 minutes. Stir in **1 tablespoon butter**. Serve **chicken** with **Parmesan potatoes** and **broccoli** alongside. Spoon **pan sauce** over top. Enjoy!



6. Pro tip!

If you find your potatoes are sticking to the baking sheet after roasting with the cheese in step 4, then they're not done cooking! The Parmesan potatoes will easily release from the baking sheet when well browned and crisp.